

O R E L L E

2 courses £29.00

3 courses £34.00

Monday to Saturday 12:00 to 14:30, maximum 10 guests

Monday to Thursday 17:30 to 18:00, maximum 10 guests

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

STARTER

Soupe A L'oignon Normandie (450 Kcal)

French onion soup, gruyere

Betterave (vg) (897 Kcal)

Heritage beets tartare, smoked almonds, preserved lemon

Terrine (620 Kcal)

Ham hock terrine, piccalilli, pineapple, sourdough

Thon (673 Kcal)

Tuna tartare, new seasons radish, pickled ginger, chilli, wasabi, shiso, yuzu ponzu

£5.00 Supplement

Tartare (620 Kcal)

Longhorn beef tartare, marmite egg yolk jam, Shimeji, Parmesan tuile

£5.00 Supplement

MAIN

Ratatouille Niçoise (v) (152 Kcal)

Spiced tomato fondue, basil, sourdough

(vegan on request)

Saumon (646 Kcal)

Pan-seared salmon, butternut squash purée, Romanesco, vermouth velouté

Poulet Fricassee (1060 Kcal)

Chicken Fricassee, cannellini beans, peas, carrot, shallots, pancetta, velouté

Porc (2426 Kcal)

Pork belly, roasted sweetheart cabbage, braised fennel, mustard and sage crumb, toffee apple sauce

£5.00 Supplement

Entrecôte (1464 Kcal)

36-day dry aged 300g Sirloin steak, watercress, French fries, peppercorn sauce

£25.00 Supplement

SIDES

French fries

(vg) (684 Kcal)

£5.50

Frites aux Truffes

With Parmesan (Kcal 945)

£7.50

Potato purée

(v) (571 Kcal)

£6.50

Tenderstem broccoli,

garlic, chilli (vg) (178 Kcal)

£6.50

Mesclun salad, Dijon

vinaigrette (vg) (124 Kcal)

£5.50

DESSERT

Ice creams | Sorbets Maison (v/vg)

Selection of 3

Vanilla (49 Kcal), Chocolate (53 Kcal), Caramel (54 Kcal)

Raspberry (28 Kcal), Fig (76 Kcal), Lemon (35 Kcal)

Crème brûlée (844 Kcal)

Spiced orange, macerated berries, vanilla sable

Fondant au Chocolat (796 Kcal)

Chocolate fondant, coconut ice cream

(V) VEGETARIAN | (VG) VEGAN

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults needaround.

2000kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.